Mexican Cauliflower Rice







Ingredients:

- 1 tablespoon olive oil
- ¹/₂ cup onion chopped
- 2 cups frozen cauliflower rice thawed 2 10-ounce bags
- 1 lime juiced
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- ¹/₄ teaspoon pepper
- 1 teaspoon cumin
- 2 tablespoons cilantro chopped

Instructions:

- 1) Thaw the cauliflower rice. You can thaw your rice by placing it in the fridge overnight or by placing it in the microwave for 3 to 4 minutes.
- 2) In a large pan over medium heat cook the onion in the oil until the onions are translucent.
- 3) Stir in the cauliflower, lime juice, garlic, paprika, salt, pepper, and cumin to the pan. Cook for about 5 minutes until it's heated through.
- 4) Top it off with the cilantro and enjoy.

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